

CHRISTMAS LUNCH MENU

€45 per person

Glass of festive bubbles or mulled wine on arrival

START

Walled Garden Soup

guinness bread (1,2,4)

Vegan & GF option on request

Turkey & Ham Croquette

onion & sage compote, parsnip & chestnut velouté (1,2,3,4,5,11)

Salted Cod & Chips

tarragon, chives, seasonal leaves,

tartar sauce (2,4,5,11)

Chicory, Cashel Blue & Poached Pear

candied walnut, grain mustard dressing (2,3,4,6,11)

MAINS

Irish Venison Steak

celeriac purée, chestnut, fondant potato,

bourguignon sauce with bacon lardons & mushroom (2,4,11)

Irish Free Range Feighcullen Chicken Supreme

potimarron gnocchi, baby carrots, sautéed black kale,

baby potatoes, aged parmesan & cream sauce (1,2,4,5,11)

Catch of the Day

confit mussels & leek, black pudding from the sea,

seafood emulsion, spring onion pomme purée (2,4,5,7,8,11,13)

Potimarron Gnocchi

roast jerusalem artichoke, celeriac purée,

carrot & coriander sauce (1,2,4,11)

SIDES

Garden Leaf Salad

extra virgin olive oil, aged balsamic

€4.95 (11)

Roast Autumn Vegetables

basil oil

€4.95 (2)

Rosemary Potatoes

sautéed garlic

€4.95 (2)

Hand Cut Chips

garlic aioli

€4.95

DESSERT

Basque Cheesecake

brandy cherries (1,2,5)

Christmas Pudding

brandy cream (2,5)

Chocolate Trianon

orange creme anglaise (1,2,5,6)

Apple Tarte Fine

salted caramel (1,2)

Allergens

Please be aware nuts are used in our kitchen

1.Wheat(Gluten), 2.Dairy, 3.Mustard, 4.Celery, 5.Eggs, 6.Nuts, 7.Crustaceans, 8. Fish, 9.Peanuts, 10. Sesame Seeds, 11. Sulphur Dioxide, 12.Lupin, 13.Molluscs

Unlimited filtered still & sparkling water - Tea & coffee inc.

A discretionary 10% service charge applies to parties of 9 or above.

Service charge goes directly to our front of house and kitchen teams.
